[100 cont.]

near the villages, and a peculiar seminomadism has been preserved on the island, or rather has probably developed recently; the inhabitants of certain districts, in addition to their permanent villages, have set up temporary dwellings for the season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always laid out near water courses on account of the necessity for artificial irrigation; in addition we also find bananas mentioned (7) [see footnote above]. On Vanikoro, as on Ndeni, taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327).

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10. and 11. Dillon, pp. 180 f.

/173 cont./

house there is often a semicircular, roofed front part. Whether this type of house is native to Nitendi or has been imported in recent times, for example, from the New Hebrides, is not known.

In the center of the men's houses there is always a square fire-pit (1) that is about one and a half meters long at the sides

1. [Ethn., I, pp. 94f. Coombe, pp. 187 f. Speiser, Südsee, p. 293. Cf. Fig. 12a here.]

and about 30 centimeters deep. Its walls consist of large beams of hardwood. A fire is always maintained there, but it is not used for cooking. A stout post is rammed in at each corner of the pit, upon which a shaft of split bamboo is set over the fire area (lewe: Thil.). Not only are all kinds of objects stored there (2),

2. ["As protection against the rats," O'Ferrall says in speaking of the round houses.]

but also the nets are dried and nowadays copra is smoked there. /Fig. 13 appears here./ The posts are sometimes carved (3)

3. [According to O'Ferrall, section "Round Houses," this is also true of the round dwellings if they belong to an important man.]

with simple designs; in that case they are said to be worshiped and to represent the [duka-] posts that elsewhere are found in the spirit house and are said to have a form similar to that shown in Coombe, p. 197 (4). -- [On certain bamboo poles woven aprons [text continues TOP of P. 50 -- Analyst]

4. The presence of special spirit houses on Nitendi also (cf. Ethn., I,